



RESTAURANT

SUNDAY LUNCH MENU

Creamy Country Vegetable Soup (7,9)

Smoked Haddock Fish Cakes, Sweet Chilli Sauce. (1,3,4)

Madeira Chicken Liver Pate, Red Onion Marmalade, Bread Crackers. (1,9,12)

Classic Caesar Salad, Bacon Bits, Shaving Parmesan. (1,3,4,10)

Tempeh Mendoan, Pickle Cucumber, Chili Soy Sauce (Vegan). (1,6,12)

Irish Angus Roast Irish Beef, Yorkshire Pudding, Horseradish Sauce. (1,3,9,12)

Pan Roasted Chicken Supreme, Parsnip Puree, Greenpepper Sauce. (9,12)

Honey Braised Belly of Pork, Red Cabbage, Apple Sauce. (9,12)

Organic Kale & Broad Bean Risotto, Crispy Onion, Parmesan (Vegetarian). (7,9)

Hake Fritters, Tartare Sauce, French Fries. (1,3,4,7)

Baileys Crème Brulee, Sable Cookie. (1,3,7)

Warm Chocolate Brownie, Vanilla Ice Cream. (1,3,7)

Lemon & Tart, Chantilly Cream. (1,3,7)

Apple & Cinnamon Crumble, Homemade Custard. (1,3,7)

Strawberry Jelly & Ice Cream. (3,7,12)

2 Course – 24.00 euro , 3 Course – 29.00 euro

ALLERGEN INFORMATION

Codes of traces amount may be present at all stages of cooking:

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|----------------|-------------------|-----------------------|--------------------|
| 1. Gluten = G | 2. Crustacean = C | 3. Egg = E | 4. Fish = F |
| 5. Peanuts = P | 6. Soybeans = S | 7. Milk = MK | 8. Nuts = N |
| 9. Celery = CY | 10. Mustard = MD | 11. Sesame Seeds = SS | 12. Sulphites = SP |
| | 13. Lupin = L | 14. Mollusc. = M | |